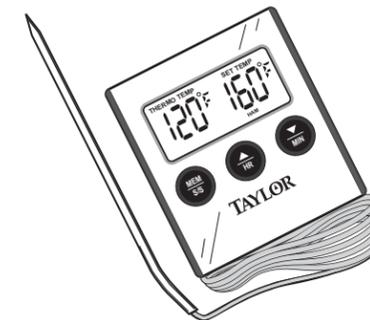


Facing up cover panel

TAYLOR® 1487
Digital Cooking Thermometer/Timer
Leading the Way in Accuracy®



Instruction Manual

One Year Limited Warranty

Taylor® warrants this product to be free from defects in material or workmanship (excluding batteries) for one (1) year from the original purchaser from date of original purchase. It does not cover damages or wear resulting from accident, misuse, abuse, commercial use, or unauthorized adjustment and/or repair. If service is required, do not return to retailer. Should this product require service (or replacement at our option), please pack the item carefully and return it prepaid, along with store receipt showing the date of purchase and a note explaining reason for return to:

TAYLOR Precision Products
2220 Entrada Del Sol, Suite A
Las Cruces, New Mexico
88001 USA

There are no express warranties except as listed above. This warranty gives you specific legal rights, and you may have other rights which vary from state to state.

Made to our exact specifications in China.

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www.taylorusa.com

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Care and Precautions

- Always read instructions thoroughly to ensure that you have the full benefit of all the unit's features.
- Keep out of reach of children.
- Sterilize thermometer probe each time before use.
- Use caution while handling the thermometer. Always wear a heat resistant glove when touching the thermometer or probe during or just after use. **DO NOT TOUCH THERMOMETER OR PROBE WITH BARE HANDS!**
- When running the probe cable into an oven be sure to gently close the door to avoid crimping or severing the cable.
- The thermometer and probe units are NOT WATERPROOF. DO NOT immerse the thermometer unit in liquid, or pour liquid directly on the thermometer unit, as doing so will cause damage to internal components and void the warranty. If you spill liquid on it, dry it immediately with a soft, lint-free cloth. Do not expose probe plug or plug-in hole to any liquid, as this will result in a bad connection and faulty reading.
- DO NOT wash in a dishwasher. The thermometer and probe units are not dishwasher safe. Damage will void warranty. Wipe clean with a damp cloth. Grease or other hard-to-remove soil can be removed with a scouring pad. Be sure to rinse and dry the units thoroughly before storing. DO NOT clean the units with abrasive or corrosive materials. This may scratch the plastic parts and corrode the electronic circuits.
- DO NOT place the thermometer display unit into an oven.
- DO NOT use this thermometer in a microwave oven.
- DO NOT tamper with the unit's internal components. Doing so will invalidate the warranty on this unit and may cause damage. Other than replacing the battery, the unit contains no user-serviceable parts.

Care and Precautions (continued)

- DO NOT subject the unit to excessive force, shock, dust, temperature or humidity. This may result in malfunction, shorter electronic life span, damaged battery and distorted parts.
- Do not expose the probe or the wire directly to flames. Do not expose the probe or wire to oven temperatures exceeding 482°F (250°C).
- Do not expose the thermometer unit to: water, direct heat, a hot surface or direct sunlight. This may cause damage to the plastic casing or the electric circuits and components inside.
- Do not dispose of batteries in fire. Batteries may explode or leak. Remove the battery if the thermometer will not be used for a long period of time.

Features and Specifications

- Programmable alert with preset temperatures for specific foods
- 23-hour, 59-minute countdown timer
- Stainless steel temperature probe with steel mesh cable
- Temperature range of probe*: 32°F to 482°F (0°C to 250°C)
- Temperature accuracy of internal food reading**: +/-1.8°F (+/-1.0°C)
- Temperature readings in °F or °C
- Flip-out countertop stand and magnet
- Uses one AAA battery (included)

*The probe is not designed to perform as an oven thermometer. If probe is not inserted into food, the temperature reading of oven heat above 200°F (93°C) will be accurate to within 1.5°F to 10.5°F (0.83°C to 5.83°C).
 **The internal food reading temperature range is: 0°F to 185°F (63°C to 85°C).

Minimum Internal Cooking Temperatures as Recommended by the USDA*

Your digital cooking thermometer has 6 convenient preset temperature settings for: Poultry, Beef Well, Veal/Pork, Beef Medium, Ham, and Beef Rare/Fish. These temperatures may be manually changed if desired. Press "▲/HR" to increase or "▼/MIN" to decrease the temperature by 1 degree. The chart below lists the USDA recommended minimum INTERNAL temperatures that food must reach to be considered safe to eat, no matter how you prepare them. We recommend the following guide lines but personal taste temperatures may differ.

Fresh ground beef, veal, pork	160°F / 72°C
Beef, veal, Lamb - roast, steaks, chops	
*Rare (with 3 min rest).....	140°F / 60°C
Medium Rare (with 3 min rest).....	145°F / 63°C
Medium.....	160°F / 72°C
Well Done	170°F / 77°C
Fresh Pork - roast, steaks, chops	
Medium Rare (with 3 min rest).....	145°F / 63°C
Medium.....	160°F / 72°C
Well Done	170°F / 77°C
Ham	
Fresh Raw	160°F / 72°C
Precooked (to reheat).....	140°F / 60°C
Poultry	
Ground Chicken, Turkey	165°F / 74°C
Whole Chicken, Turkey	165°F / 74°C
Breast, Roasts, Thighs and Wings.....	165°F / 74°C
Fish - cook until opaque and flakes easily with fork..	145°F / 63°C
Stuffing - cooked alone or in bird	165°F / 74°C
Egg dishes	160°F / 72°C
Leftovers, Casseroles	165°F / 74°C

*The USDA does NOT recommend RARE 140°F as a safe eating temperature.

Remove the metal probe from the food with heat resistant gloves. **DO NOT TOUCH THE PROBE OR CORD WITH YOUR BARE HANDS!**

When running the probe cable into an oven be sure to gently close the door to avoid crimping or severing the cable.

CAUTION: Moisture inside the plug-in opening of the thermometer will result in an incorrect temperature reading. Dry the sensor plug with a cloth every time before plugging it into the thermometer.

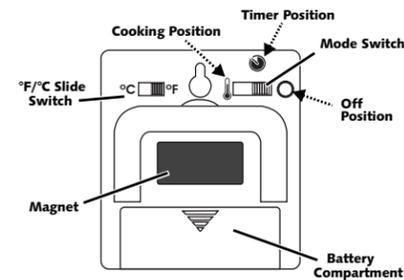
NOTE: This unit is designed to remotely monitor cooking progress. Do not remove the probe during cooking. The internal temperature will be displayed on the remote unit outside of the oven.

Thank you for purchasing the Taylor® Digital Cooking Thermometer/Timer. Your Thermometer/Timer is an example of superior design and craftsmanship. This product helps to eliminate over-cooking or under-cooking foods. Presetting to the recommended cooking temperatures and/or cooking time is simple and ensures that food will be cooked to your preferred taste. Please read this instruction manual carefully before use. Keep these instructions handy for future reference.

Getting Started

- There is a static cling label over the LCD screen. Please remove before use.
- This thermometer operates on 1 AAA alkaline battery (included).
- There is a plastic strip under the battery cover to prevent battery drain in shipping. Please remove the strip before continuing with these instructions (you may need to remove the battery compartment cover to avoid breaking the strip).

Product Diagram



Battery Replacement

- If readings grow dim or irregular, the battery may need to be replaced. To replace the battery:
- Open the battery compartment door on the back of the thermometer.
 - Insert one (1) AAA battery according to the polarity markings inside the battery compartment.
 - Replace the battery compartment door.
 - When the cooking thermometer is not in use, move the Mode switch on the back of the thermometer to the off ("O") position to conserve battery power.

To Set up the Cooking Thermometer

- Clean the stainless temperature probe with hot water and soap and rinse clean. Do not submerge the sensor probe and cable into water. The probe/cable connection is NOT waterproof.
- Plug the sensor probe into the socket on the right side of the main unit. Make sure the probe cable is free of knots.
- Select Fahrenheit or Celsius temperature readings by moving the °C/°F slide switch on the back of the thermometer.
- Move the mode switch on the back of the thermometer to the cooking position "🍲". Two temperatures appear on the LCD readout. The left side shows actual temperature reading as measured by the temperature probe. The right side shows the target temperature. The default reading is 212°F (100°C).

To Program the Temperature

- Your digital cooking thermometer is programmed with preset temperatures for various cooking levels. To use the preset temperature settings:
- Be sure the thermometer is set to cooking mode "🍲".
 - Press the "MEM / S/S" button.
 - Press the "▲/HR" or "▼/MIN" button to scroll to your food type.
 - Press "MEM / S/S" to confirm the food type. **NOTE:** You may change the temperature manually by pressing the "▲/HR" or "▼/MIN" button. Press and hold the button to advance the digits quickly.
 - To set the temperature manually, press the "▲/HR" or "▼/MIN" button until the desired cooking temperature appears.

To Use the Cooking Thermometer

- Preheat the oven to desired cooking temperature. Program the thermometer as instructed above.
- Insert the metal probe into the thickest part of the food to be cooked. Do not come in contact with bone, fat or gristle, as these areas will not provide accurate temperature readings.
- Place the food into the oven. The digital thermometer unit must be placed outside of the oven (DO NOT place thermometer unit into oven). Be careful not to crimp the probe cord with the oven door. To prevent damage to the base unit, do not place it on a hot surface.
- Make sure the sensor plug on the other end of the cord is plugged into the thermometer. [A "..." display indicates the probe is not correctly plugged into the thermometer unit.]
- The left side of the LCD screen displays the current internal temperature of the food. The right side displays the target temperature.

To Use the Cooking Thermometer (continued)

- An alarm will sound when the cooking reaches the target temperature. To stop the alarm, move the Mode switch to the "O" (off) position.
 - FOR MEDIUM RARE PORK ONLY:** The USDA recommends an internal temperature of 145°F plus a resting time of 3 minutes. The **MED RARE PORK - REST** setting will sound an alarm when the pork reaches 145°F. The unit will begin a 3 minute countdown, and **REST** will flash. The alarm will sound again when the 3 minutes expire.
- Timer Instructions**
- Your cooking thermometer is also equipped with a convenient countdown timer. To operate the timer:
- Move the mode switch on the back of the thermometer to the timer position "🕒". The timer digits appear ("0:00").
 - Press "▲/HR" to set the hours. Press "▼/MIN" to set the minutes.
 - Press "MEM / S/S" (start/stop) to start the timer. The colon between the hour and minute digits will flash. Press "MEM / S/S" to pause timing (the colon stops flashing). Press "MEM / S/S" to resume timing. Press "▲/HR" and "▼/MIN" at the same time while timer is paused to reset to zero.
 - When the timer reaches zero, an alarm will sound. Press "MEM / S/S" to stop the alarm. The timer will recall the last set time. Press "▲/HR" and "▼/MIN" at the same time to reset timer to zero.
 - The timer and thermometer functions can operate at the same time. To view to the thermometer display, move the mode switch on the back of the thermometer to the "🍲" position. To view the timer display again, move the switch to the "🕒" position.
 - The timer will count up to 23 hours, 59 minutes.

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